

FOOD SAFETY AND SANITATION

Description of Activity: School districts desiring to enhance instruction in the family and consumer sciences courses of Food and Nutrition; Food Production, Management, and Services; Culinary Arts, or ProStart may incorporate this food safety program. ServSafe is a program of the National Restaurant Association and seeks to improve safety and sanitation for individuals training for employment in the food service industry. Upon successful completion of the approved inservice, teachers may be eligible for national certification and qualify as trainers to offer the program to their students. Approved purchases may include the ServSafe video series and instructor guide, safety and sanitation resources, and additional instructional materials (with prior approval). Required #1 – Strengthen Academic, Vocational, and Technical Skills; Required #6 – Improve, Modernize Programs; Required #4 – Provide Professional Development Programs.

Curriculum: Schools must currently have an approved program of study in a family and consumer sciences area and teach either Food and Nutrition; Food Production, Management, and Services; Culinary Arts, or ProStart and must teach the course for a total of five years after the addition of this activity.

Inservice: Approved state inservice has tentatively been scheduled for August 5, 2005, at the Arkansas Hospitality Association in Little Rock. Registration fee will be \$200 and will cover the cost of trainer fees, instructional materials, national certification test, and lunch. Travel, additional meals, and lodging are not included in the registration fee. This inservice will be an intense study course to prepare for the exam, which will be given immediately following the session. To adequately prepare for the national certification test, participants **must** review the course book **prior** to inservice. This course book will be mailed to all registrants prior to the inservice.

Cost: The total cost of this activity should not exceed \$1,400.

Commitment/Registration Form
Food Safety and Sanitation - ServSafe Training

August 5, 2005
Arkansas Hospitality Association
Little Rock, Arkansas
(501) 376-2323

Deadline for registration is July 8, 2005. No refunds after this date.
Maximum number of participants is 35.

Name: _____

School: _____

School Address: _____
City State Zip

School Telephone: _____ School Fax: _____

Home Telephone: _____

E-mail Address: _____

Teacher:

I understand that by participating in this inservice activity, I agree to continue this course in my family and consumer sciences program of study. I understand that I must teach this course for a total of five years or relinquish the equipment purchased as part of this activity. To adequately prepare for the national certification test, I understand I must review the course book prior to inservice. The inservice will be an intense study course to prepare for the exam, which will be given immediately following the session. I realize that by attending this workshop I will be required to stay the entire time and to complete the National Certification Exam and that there will not be an alternate date or makeup exam.

Teacher Signature _____ Date _____

Superintendent:

I agree to support this course in the family and consumer sciences department and understand that the course must be taught for a total of five years after the addition of this activity. The school district will purchase the required equipment and supplies through Perkins Improvement Funds.

Superintendent Signature _____ Date _____

Perkins Consortium Coordinator

I understand that this school district desires to implement this activity for the 2005-06 school year through the use of its Perkins Improvement Funds. I agree to work with the school to purchase the necessary equipment and supplies and, if necessary, retrieve the items purchased at the direction of the FACS program manager.

Perkins Consortium Coordinator Signature _____ Date _____

To complete the registration, you must mail this form along with a check or purchase order for \$200 to the FACS state office. Registration does not cover lodging.

Make checks or purchase orders **payable to AATFACS / FACS Inservice**

Mail to: Suellen Ward, FACS Program Manager
Three Capitol Mall Room 408
Luther S. Hardin Building
Little Rock, AR 72201

Phone: (501) 682-1115
Fax: (501) 682-9440

Food Safety and Sanitation

Perkins Improvement Activity Equipment List

- Description of Activity:** ServSafe is a program of the National Restaurant Association and seeks to improve safety and sanitation for individuals training for employment in the food service industry. Upon successful completion of the approved inservice, teachers will take the national certification test to qualify as trainers to offer the program to their students.
- Curriculum Component:** Schools must currently have an approved program of study in a family and consumer sciences area and teach either Food and Nutrition; Food Production, Management, and Services; Culinary Arts, or ProStart and must teach the course for a total of five years after the addition of this activity.
- Inservice Component:** Approved state inservice has tentatively been scheduled for August 5, 2005, at the Arkansas Hospitality Association in Little Rock. Registration fee will be \$200 and will cover the cost of trainer fees, instructional materials, national certification test, and lunch. Travel, additional meals, and lodging are not included in the registration fee. This inservice will be an intense study course to prepare for the exam, which will be given immediately following the session. To adequately prepare for the national certification test, participants must review the course book prior to inservice. This course book will be mailed to all registrants prior to the inservice.
- Equipment Component:** Estimated cost should not exceed \$1,400.

Additional Equipment:

<u>Item</u>	<u>Description</u>	<u>Estimated Cost</u>
Video series	ServSafe Steps to Food Safety, 6-video set	\$535
Instructional materials	ServSafe Manager Training Instructor Toolkit	\$349
Additional materials	If you are interested in purchasing items not listed, please contact the FACS program manager for prior approval.	Prior approval required

Vendor: _____

Arkansas Hospitality Association
ServSafe Program
603 S. Pulaski
P.O. Box 3866
Little Rock, Ar 72203
(501) 376-2323 (phone)
(501) 376-6517 (fax)
www.einstruction.com

Suellen Ward, Program Manager Family and Consumer Sciences (501) 682-1115

ServSafe Tentative Agenda

August 5, 2005

Location: Arkansas Hospitality Association Training Room
603 South Pulaski, Little Rock
(501) 376-2323

8 – 8:30 a.m.	Registration	
8:30 – 9 a.m.	Section 1	Providing Safe Food
9 – 10 a.m.	Section 2	The Microworld
10 – 10:15 a.m.	Break	
10:15 – 10:30 a.m.	Section 3	Contamination, Food Allergens & Foodborne Illness
10:30 – 10:45 a.m.	Section 4	The Safe Foodhandler
10:45 – 11:15 a.m.	Section 5	The Flow of Food: An Introduction
11:15 – 11:30 a.m.	Section 6	The Flow of Food: Purchasing & Receiving
11:30 – 11:45 a.m.	Section 7	The Flow of Food: Storage
11:45 a.m. – 12:45 p.m.	Lunch	
12:45 – 1:15 p.m.	Section 8	The Flow of Food: Preparation
1:15 – 1:45 p.m.	Section 9	The Flow of Food: Service
1:45 – 2 p.m.	Break	
2 – 2:30 p.m.	Section 10	Food Safety Systems
2:30 – 3 p.m.	Section 11	Sanitary Facilities and Pest Management
3 – 3:15 p.m.	Section 12	Safety Regulations & Standards
3:15 – 3:30 p.m.	Break	
3:30 – 5 p.m.	National Certification Exam *	

* Teachers attending the workshop will be required to stay the entire time and to complete the National Certification Exam. There will not be an alternate time; you must stay until the test is finished on this date.